Joint Culinary Center of Excellence (JCCoE)
US Army Quartermaster School

Food Management Assistance Team (FMAT)
Visit to Fort Anywhere, USA

Installation Management Command
Any Region

Date

Team Members

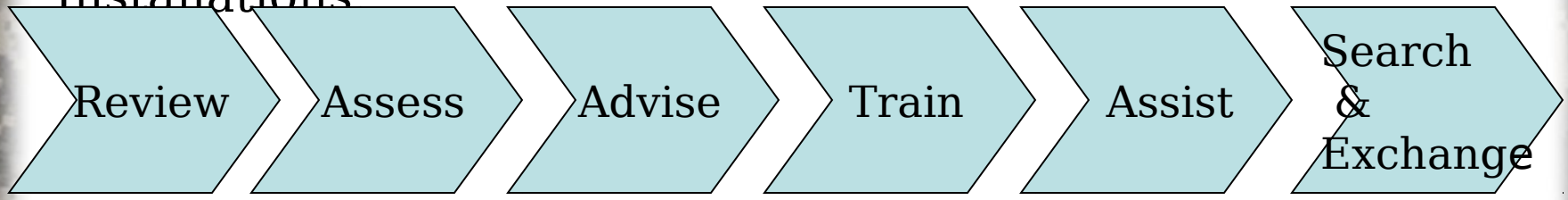
- Mr. Ryan Mebane, Facilities and Equipment Division
- Mr. Ronald Bellamy, Food Service Systems Analyst

IMCOM-Southeast Region Office

- Ms. Lena Williams, Food Program Manager

Mission & Objectives

- Render assistance in raising the quality of food service, achieve economy, and increase effectiveness of the Army Food Program.
- Ensure regulatory policies and procedures are uniformly applied to the Installation Food Service Program.
- Participate actively in an advisory and training capacity in the operation of the Installation Food Program.
- Record observations and recommendations to assist in improving the Installation Food Program and meeting the standards of the Army Food Program.
- Exchange, search for, and collect new ideas regarding food service for possible adoption and dissemination to all Installations



Not an Inspection! No Ratings will be given.

Missions

FMAT Missions are typically 5 days or less (CONUS)

2 Types

- **<u>Scheduled</u>**- *Provide assistance in all areas of food service operations*.
- **<u>Requested</u>**- *Respond to particular problems identified by the command*.

- **CONUS**
- **OCONU**

Fiscal Year (FY)	Number of Installations
2008	23
2009	24
2010	22 (Scheduled)

months.

months.

Scheduled Mission Format

- **90 Days**: Commanding General's Welcome Letter is sent to the Garrison Commander.

- **45 Days**: Initial coordination memorandum is sent to the IMCOM Region and Installation Food Program Managers (IFPM). The memorandum is geared towards addressing the needs of the installation and areas of special training. This pre-coordination and advance feedback affords the FMAT an opportunity to better prepare for the visit and conduct additional research while at home station. Detailed feedback will allow the FMAT to focus in critical areas and provide an assessment relevant to the food service needs.

- Review Installation Food Program and appropriate documents. Ensure regulatory policies and procedures are uniformly applied to the installation food program.

- Visit dining facility operations. Provide assistance and training as needed.

- Review specific areas of interest directed by Army G-4, IMCOM or the visited command.

FMAT Team Composite and Timeline

- The FMAT is tailored to the needs of the installation.
- Additional personnel can be added to the 3-person FMAT if the installation requests additional support (i.e. AFMIS, Contracting, or Food Safety- Veterinary Services and/or Preventive Medicine personnel).
- Generally, FMAT CONUS visits are scheduled for five days or less.
- The length of OCONUS is based on the location and travel time required.
- The Facilities and Equipment Specialist will meet with the appropriate DPW and engineer agencies and address any field feeding equipment issues or concerns the MSC Food Advisory personnel may have.

Focus Areas

Food Service Systems Analyst	Senior Food Operations NCO
Food Program Management Special/Training Programs Dining Facility Utilization Diner Use Policy Food Service Management Board Installation Contingency Plan Major Subordinate Command Advisory Support Subsistence Prime Vendor Program Contract Operations & Surveillance	ARIMS AFMIS Headcount Procedures Account Management Inventory Management Food Protection and Sanitation Food Preparation and Service Menu Standards Diner Satisfaction Support Agencies Training 92G Personnel Subsistence Prime Vendor

Focus Areas

Facilities and Equipment Division
Dining Facility Infrastructure
MCA/Major renovation projects
Food Service Equipment
Food Service Equipment Replacement Record in AFMIS
Food Service Equipment Annual Budget
Field Feeding Equipment Issues/Concerns
Dining Facility Modernization Plan Development
Maintenance Request Registers
Food Service Equipment Training
Energy Conservation

Briefing & Reporting

- A comprehensive Entrance and Exit Brief is conducted with the Installation Commander, Food Program Manager and other support personnel.
- Formal exit brief and DRAFT Memorandum of Visit will be provided to each visited Command.
- Finalized Memorandum of Visit will be sent to the Command in approximately four weeks.
- Follow-up assistance to the Command will be provided as required.

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Home of the Food Service Professional

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Field Food Service Operations

Garrison Food Service Operations

QMS Food Service Training

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Joint Culinary Center of Excellence
Fort Lee, VA 23801

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JCCoE LINKS

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